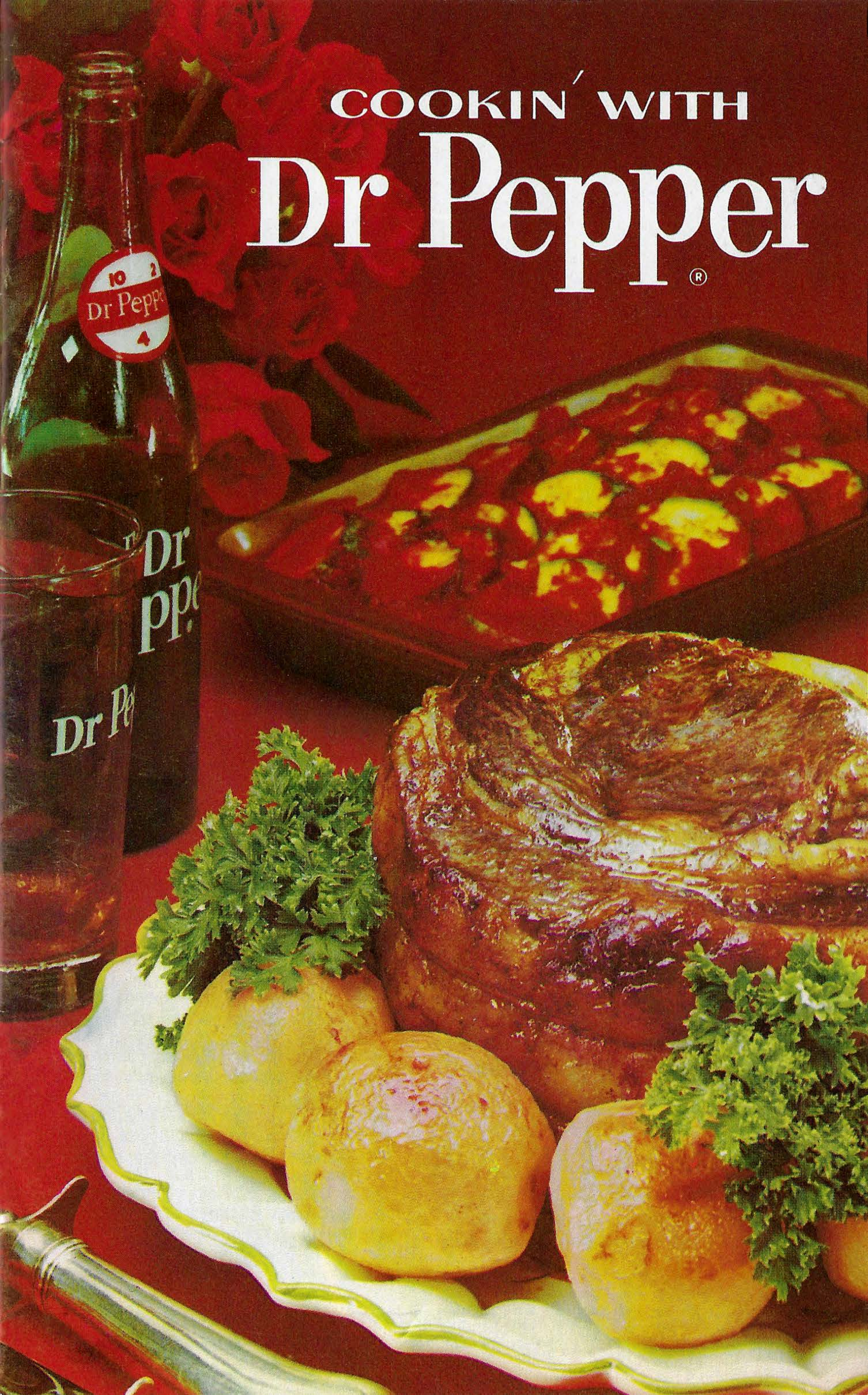


COOKIN' WITH
Dr Pepper®





Introduction

We invite you to be adventurous—and try this novel approach to mealtime versatility: *Cookin' with Dr Pepper*.

For years, Dr Pepper's refreshing blend of many fruit flavors has brought interest, variety, and conversation to a wide range of occasions. As a recipe ingredient, it does this—and more—bringing a distinctively different touch to every menu it graces.

Young homemakers will especially welcome these new ideas. They are excitingly original—and backed by our test kitchens' promise of perfect results every time.

The recipes in this book cater to a multitude of tastes, from a spicy shrimp sauce to a cloud-light (and low-calorie!) Strawberry Bavarian. You will find that *Cookin' with Dr Pepper* creates meals that are family-perfect and guest-worthy at the same time.

Consumer Service Department

Our preface tells its own tempting story: in chafing dish, Stuffed Mushrooms (P. 3); left, Pineapple-Roquefort sandwich filling (P. 11); right, Pimento-Cheese Filling (P. 11); in silver dish, Glazed Pecans (P. 4).

Table of Contents

Our Story Opens:	
Appetizers	3
The Central Theme:	
Main Dishes	5
Background Personalities:	
Vegetables	8
Salads	9
Breads	9
Sensational Subplots:	
Sandwiches	11
Exciting Endings:	
Desserts	12

On the cover: Booked for rave reviews: Marinated Roast (P. 5) and Zucchini with Tomato Sauce (P. 8).



Our Story Opens...

with the Very Important Appetizers, mood-setters all!

COCKTAIL MEAT BALLS

Meat Mixture:

- 1 pound ground beef
- 1 egg, beaten
- ½ cup fine dry bread crumbs
- 1 teaspoon salt
- ⅛ teaspoon black pepper

Combine ingredients; shape into bite-size balls; set aside.

Sauce:

- 1 clove garlic, quartered
- 2-3 tablespoons oil
- 1 cup Dr Pepper
- ¼ teaspoon dry mustard
- 2 tablespoons catsup
- ⅛ teaspoon black pepper
- 1 tablespoon vinegar
- 1 tablespoon soy sauce

Over very low heat, saute garlic in oil until pieces are tender but not brown; discard garlic. Brown meat balls on all sides; remove. Save 1 tablespoon fat; add remaining sauce ingredients and bring to boil. Add meatballs; cook over low heat until most of sauce is absorbed. Makes 40.

STUFFED MUSHROOMS

(Pictured opposite)

- 3 6-ounce cans large mushroom crowns
- ½ cup bread crumbs
- 1 4½-ounce can deviled ham
- 2 tablespoons onion, finely chopped
- ⅓ cup Dr Pepper
- 2 tablespoons butter, melted
- ½ teaspoon Worcestershire sauce
- ½ teaspoon seasoned salt

Drain and remove stems from mushroom crowns. Combine other ingredients; fill center of each crown. Place on shallow baking pan or sheet; brush tops with melted butter. Broil 5-8 minutes or until hot and lightly browned. Serve in chafing dish to keep hot. Makes about 24.

SHRIMP DIP

- 10 ounces canned shrimp, drained
- ¼ cup Dr Pepper
- 2 teaspoons fresh lemon juice
- ⅛ teaspoon onion salt
- Dash garlic powder
- 3-4 drops Tabasco sauce
- 8 ounces cream cheese, softened
- 3 tablespoons mayonnaise
- 1 teaspoon Worcestershire sauce

Combine ½ the shrimp and the remaining ingredients in blender or electric mixer; blend until fluffy and smooth. Coarsely chop remaining shrimp; fold into mixture. Refrigerate. Makes about 1 pint.

BEAN DIP A LA DR PEPPER

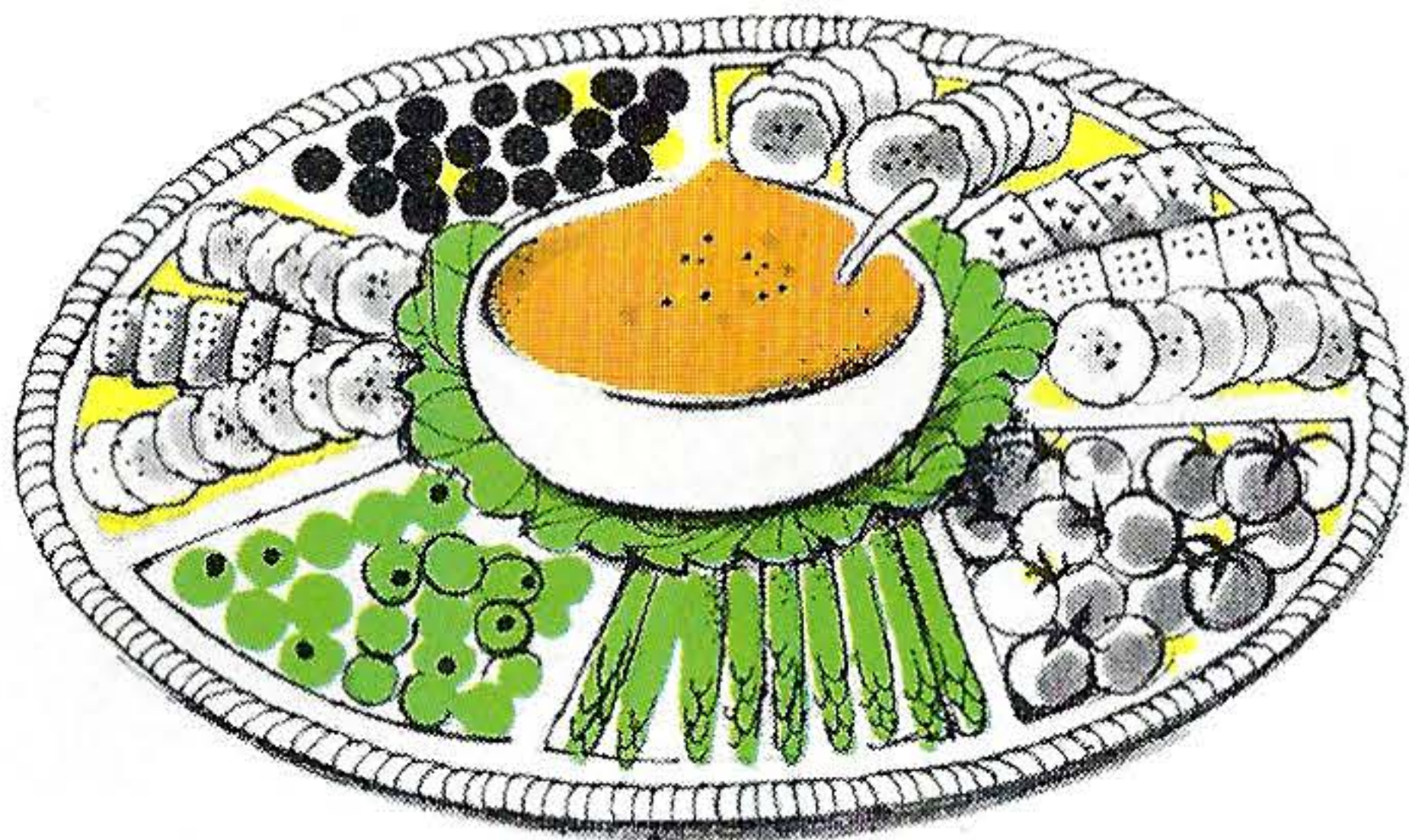
- 1 can red kidney beans, drained
- 3 tablespoons tomato paste
- 2 tablespoons oil
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 1 clove garlic, minced
- ½ cup Dr Pepper
- 1 4-ounce can green chilies, drained
- 1 teaspoon Worcestershire sauce
- 1 cup sharp cheddar, shredded
- Crisp chopped bacon

Combine all ingredients except the last 2 in saucepan; heat to boiling. Pour into blender or electric mixer; add cheese. Blend on high speed until well mixed. Pour into warmer dish; cover with bacon. Serve with chips, crackers. Makes about 2 cups.

COCKTAIL SAUCE FOR SHRIMP

Combine 2 cups tomato paste, ⅓-½ cup Dr Pepper, 5 tablespoons fresh lemon juice, 1½ tablespoons Worcestershire sauce, 1 teaspoon salt, 1 tablespoon instant onions, 2 teaspoons sugar, 7 tablespoons prepared horseradish and few drops Tabasco. Blend well; chill. Makes 3 cups.

- Diet Dr Pepper may be used for any of the recipes in Cookin' with Dr Pepper.
- Wherever butter is called for in Cookin' with Dr Pepper, margarine may be used in its place.



AVOCADO DIP

- 1 cup avocado pulp (about 2 avocados)
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1/8 teaspoon garlic salt
- 1/8 teaspoon celery salt
- 1/4 cup Dr Pepper
- 1/4 cup salad dressing
- 8 ounces cream cheese, softened
- 1/4 cup green onions, finely chopped
- Few drops Tabasco (optional)

Blend ingredients until light and fluffy. Chill thoroughly; serve with chips, crackers, fresh vegetable pieces. Makes about 2 1/4 cups.

CRUNCHY GINGER NUT DIP

- 8 ounces cream cheese, softened
- 1/4 cup Dr Pepper
- 1 tablespoon fresh orange rind, grated
- 1 tablespoon crystallized ginger, finely chopped
- 2 tablespoons salted peanuts, coarsely chopped

Cream the cheese and Dr Pepper in blender or mixer until light and fluffy; fold in remaining ingredients; chill. Serve with grapes, bananas, pineapple, strawberries. Makes 1 1/2 cups.

GLAZED PECANS

(Pictured on page 2)

Cook 2 cups shelled pecans, 1 tablespoon butter, 1 cup Dr Pepper in saucepan, stirring frequently until all liquid is evaporated. Place on baking sheet; sprinkle lightly with curry powder. Roast at 300° F., about 30 minutes or until crisp. Makes 2 cups.





The Central Theme...

entrees à la Dr Pepper, featuring all-time favorites in new and exciting situations

BROWNEED BEEF STEW

(Pictured opposite)

- 3 pounds boneless stewing beef
- 3 teaspoons salt
- 1 teaspoon black pepper
- ¼ cup flour
- 3 tablespoons fat
- 2 cups beef stock or bouillon
- 2 cups Dr Pepper
- 2 cups carrots, chunked
- 3 cups potatoes, chunked
- 1½ cup onions, chunked
- 1 cup ½-inch celery crescents
- 1 cup frozen or fresh garden peas

Salt and pepper meat; dust with flour. In large kettle, brown meat in fat until very brown. Add stock or bouillon and Dr Pepper; cook over low heat until tender. Add all vegetables except peas, and cook until barely tender; add peas and cook at least 10 minutes more. Serves 8.

FESTIVE MEAT LOAF

- 2 pounds ground beef
- 1 cup Dr Pepper
- ½ cup fine dry bread crumbs
- 1 raw egg
- 2½ teaspoons salt
- ⅛ teaspoon black pepper
- ¼ cup onion, finely chopped
- 1 tablespoon Worcestershire sauce
- 5 hard-cooked eggs

Combine meat thoroughly with all ingredients except hard-cooked eggs. Place mixture in baking pan and press into thin rectangle. Lay hard-cooked eggs down center of meat, ends touching. Bring meat around eggs, completely covering them and forming loaf shape. Bake at 350° F., about 1 hour. Serve hot or cold. Serves 8.

MARINATED ROAST

(Pictured on cover)

- 2 cloves garlic, minced
- 2 tablespoons oil
- 1 cup Dr Pepper
- ¼ teaspoon dry mustard
- 2 tablespoons catsup
- 1¼ teaspoons salt
- ¼ teaspoon black pepper
- 1 tablespoon vinegar
- 2 tablespoons soy sauce
- 3-4 pounds beef roast

To Marinate: Saute garlic in oil; add remaining ingredients and mix well. Pour over roast in shallow baking dish. Refrigerate 6-24 hours, turning several times. **To Cook:** In roasting pan, place meat on large piece of heavy aluminum foil; bring foil up, leaving top open. Pour marinade over meat. Roast at 325° F., about 2½ hours, until tender. Gently turn several times during cooking. (Note: Reheat sliced roast in marinade.) Serves 6-8.

POLYNESIAN FLANK STEAK

- ¼ cup butter
- ¼ cup water
- 1½ cups stuffing mix
- Salt and pepper
- 2 average-size flank steaks
- ¼ cup shortening or oil
- 1 tablespoon flour
- 1½ cups Dr Pepper
- 2 teaspoons soy sauce

Heat butter and water together until butter melts. Stir in stuffing mix. Salt and pepper steaks on both sides. Place ½ of stuffing in center of each steak, distributing evenly lengthwise. Roll up crosswise; secure with small poultry pins or tie securely. Brown steaks on all sides in fat. Remove to baking pan. Stir flour into fat remaining in skillet. Stir in Dr Pepper and soy sauce. Pour over steaks; cover with foil; bake at 350° F., 1½ hours. Baste occasionally. Serves 6.

Flashback fare—prepared beforehand, served with ease: Browned Beef Stew (P. 5); Frozen Fruit Delight Salad (P. 9).

SALISBURY STEAKS DELUXE

2 pounds ground beef
1½ teaspoons salt
¾ cup Dr Pepper
2 tablespoons Worcestershire sauce
10 slices bacon

Combine all ingredients except bacon; mix well and form into 10 patties. Wrap each with bacon slice; secure with toothpick. Broil about 5 minutes each side for medium rare, 8 minutes for well done. Serves 5-10.

ROTISSERIE BARBECUED CHICKEN

(Pictured on page 8)

2-pound fryer
Salt and pepper

Sauce:

¾ cup Dr Pepper
½ cup catsup
1 teaspoon salt
¼ teaspoon black pepper
1 teaspoon chili powder
1 teaspoon paprika
2 tablespoons Worcestershire sauce
¼ cup oil
¼ cup vinegar
1 medium onion, finely chopped

Preheat rotisserie. Rub inside of chicken with salt, pepper; place on spit. Cook over medium heat, about 30 minutes. Meanwhile, combine all sauce ingredients and simmer about 20 minutes. After first 30 minutes of cooking, put about 2 tablespoons of the sauce inside chicken; brush outside well with sauce. Cook until tender, about 45 minutes, brushing frequently with sauce. Serves 4-6.



COMPANY CASSEROLE

3 tablespoons butter, melted
½ cup chopped celery
2 cups Dr Pepper
1¼ teaspoons salt
½ teaspoon curry powder
1⅓ cups precooked rice
2 cups diced, cooked chicken
¼ cup slivered almonds.

To butter, add celery and cook about 5 minutes. Add Dr Pepper, salt, curry powder. Bring to a boil. Stir in rice and chicken. Mix well. Pour into greased casserole, sprinkle with almonds, cover, and bake at 350° F., 20 to 25 minutes. Serves 6.

GLAZED HAM OR HAM SLICE

(Pictured opposite)

Make basting sauce, mixing 1 cup Dr Pepper and ½ cup brown sugar. Place ham in baking pan, slash fat as desired, and insert whole cloves. Bake about 20 minutes per pound, or follow instructions on wrapper. Baste frequently with sauce. (The amount of sauce depends on size of ham, but use the proportions given.)

MANDARIN-STYLE ROAST PORK

5-8 pounds pork roast
Garlic and onion salts
2 tablespoons butter
¾ cup chopped onion
1 cup red plum preserves
2 cups Dr Pepper
2 tablespoons lemon juice
⅓ cup chili sauce
¼ cup soy sauce
2 teaspoons prepared mustard
3 drops Tabasco

Sprinkle roast generously with garlic and onion salts. Place fat-side-up in roasting pan. Roast at 325° F., 2 hours. Meanwhile, melt butter in saucepan. Add onion and cook until tender. Add remaining ingredients; simmer for 15 minutes. Pour fat off partially roasted pork. Pour about ½ the sauce over meat; continue roasting and basting until done, about 35-45 minutes per pound total roasting time. Serve extra sauce on side. Serves 4-6.

BAKED PORK CHOPS WITH CARROT STUFFING

4 loin pork chops, 1-inch thick
¼ cup Dr Pepper
1½ cups soft ½-inch bread cubes
½ cup carrots, grated
¼ cup onion, chopped
1 egg, beaten
½ teaspoon salt
1 chicken or vegetable bouillon cube
¼ cup hot Dr Pepper

Brown chops until golden brown; reserve 2 tablespoons of fat for stuffing. Place chops in shallow baking dish; sprinkle lightly with salt; pour ¼ cup Dr Pepper around chops. To prepare stuffing, combine bread cubes, carrots, onion, fat, egg, salt, and the bouillon cube dissolved in hot Dr Pepper; toss together lightly. Top each chop with about ⅓ cup stuffing; cover pan with foil. Bake at 350° F., 45 minutes; remove foil and bake about 30 minutes longer. Serves 4.

BARBECUED SPARERIBS

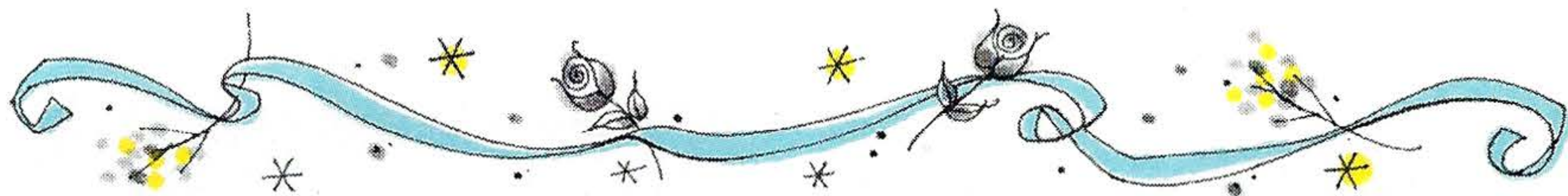
(Pictured on page 8)

4-5 pounds spareribs
1 cup catsup
2 teaspoons salt
½ teaspoon black pepper
¼ cup Worcestershire sauce
1½ cups Dr Pepper
¼ cup vinegar
2 teaspoons paprika
2 teaspoons chili powder
1 cup onion, finely chopped

Cut ribs into serving pieces. Place in shallow pan, meaty-side-up. Roast at 450° F., 30 minutes. Drain and discard fat. Meanwhile, combine remaining ingredients; simmer 15-20 minutes. Spoon sauce over ribs. Reduce oven to 350° F. Roast ribs, basting frequently, until tender. **(Note:** The ribs may also be cooked over charcoal, as pictured.) Serves 6-8.

A glowing tale: (top to bottom) Candied Sweet Potatoes (P. 8); Saucy Baked Apples (P. 12); Glazed Ham Slice (P. 6).





Background Personalities...

to highlight the central theme

ZUCCHINI WITH TOMATO SAUCE

(Pictured on cover)

- 2 tablespoons oil
- 1 clove garlic, minced
- ½ cup onion, minced
- ½ cup celery, chopped
- 1 6-ounce can tomato paste
- ¾ cup Dr Pepper
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 4 cups zucchini or yellow squash, sliced ⅛-inch thick

Heat oil in saucepan and add onions, garlic; cook until slightly browned. Add celery, tomato paste, Dr Pepper, salt, pepper; cover and simmer for 10 minutes. Add squash; simmer uncovered until still slightly crisp, about 20 minutes. Serves 6-8.

CANDIED SWEET POTATOES

(Pictured on page 7)

- 4 medium sweet potatoes
- 1 cup Dr Pepper
- ¾ cup sugar
- ¼ cup butter
- ½ teaspoon salt

Parboil potatoes in peels for 10 minutes. Place in cold water; peel, slice crosswise into casserole. Combine Dr Pepper, sugar, butter, salt; bring to boil; cook 10 minutes. Pour syrup over potatoes and bake at 375° F., about 45 minutes, basting several times. Serves 6.

The scene shifts to the great outdoors: Rotisserie Barbecued Chicken (P. 6); Barbecued Spareribs (P. 7); Three Bean Salad (P. 9).



THREE BEAN SALAD

(Pictured opposite)

Dressing:

- 1/2 cup vinegar
- 1/4 cup oil
- 1/4 cup Dr Pepper
- 1 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup sugar

Vegetable Mixture:

- 1 large red onion, thinly sliced
- 1 can each, drained well:
 - French cut green beans
 - red kidney beans
 - cut yellow wax beans

Combine dressing ingredients and shake vigorously. Toss lightly with vegetables. Cover tightly and refrigerate about 24 hours, tossing occasionally. Serve on lettuce leaf or salad greens. Serves 6-8.

HOT POTATO SALAD

- 4 pounds potatoes (8 cups sliced)
- 8-10 strips crisp bacon, chopped
- 1/4 cup bacon fat
- 1 teaspoon celery seed
- 1 tablespoon salt
- 1/2 teaspoon black pepper
- 3 tablespoons sugar
- 1 cup onion, chopped
- 2/3 cup vinegar
- 1/4 cup Dr Pepper

Cook potatoes in peels; peel and slice while still hot; add bacon, celery seed. In pan, combine fat, salt, pepper, sugar, onion, vinegar, Dr Pepper; simmer 10 minutes. Pour over potatoes; toss lightly. Serves 8-10.

FROZEN FRUIT DELIGHT SALAD

(Pictured on page 4)

- 8 ounces cream cheese, softened
- 1/3 cup Dr Pepper
- 1 cup miniature marshmallows
- 1 cup each, drained:
 - mandarin oranges, maraschino cherries or whole fresh strawberries, pineapple chunks

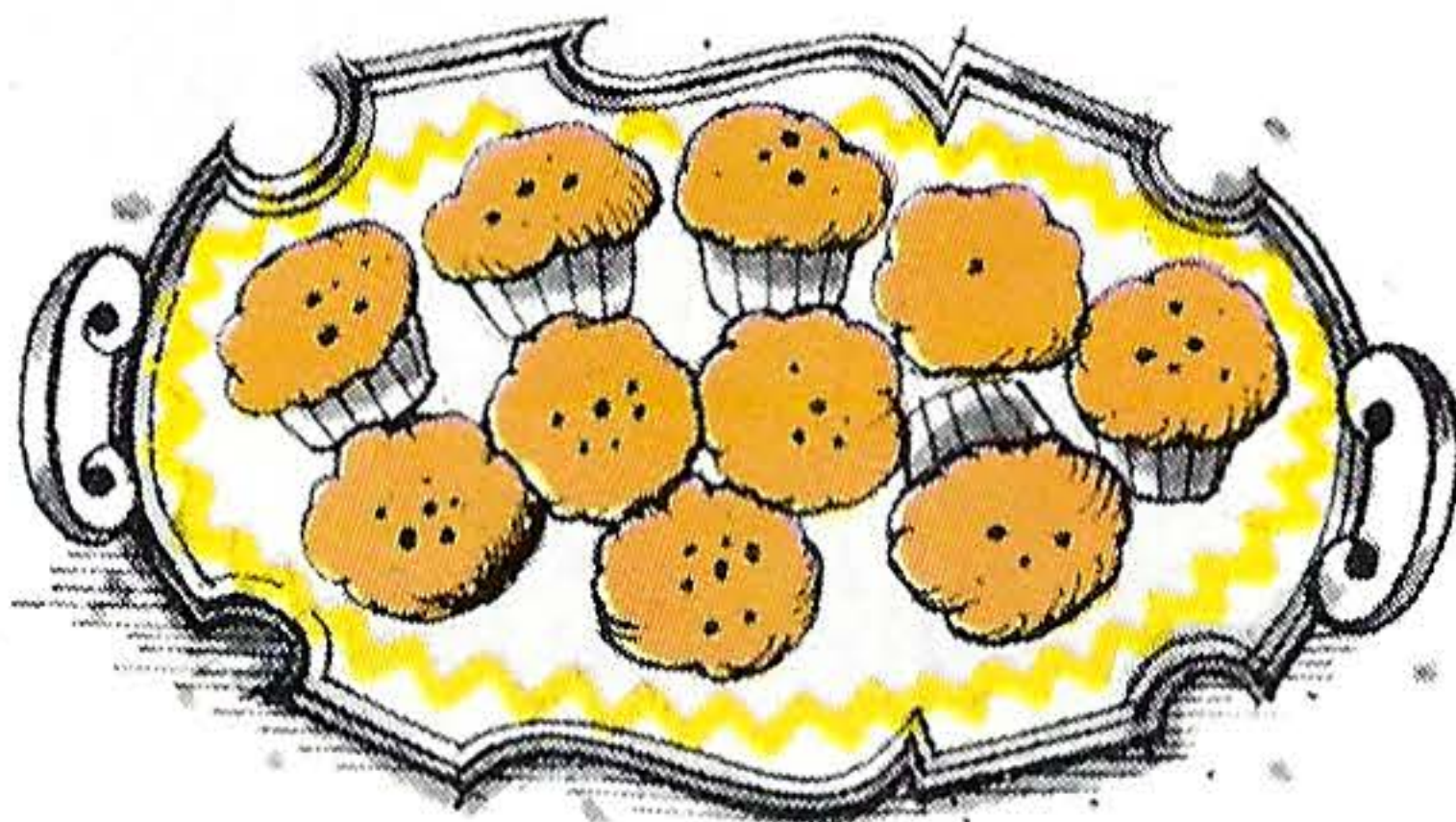
Blend cream cheese and Dr Pepper until light and fluffy. Fold in remaining ingredients; pack into container; freeze. Serve sliced, on salad greens. Serves 6-8.

* MOLDED MELON SALAD

- 1 envelope low-calorie strawberry gelatin
- Dash of salt
- 1/2 cup hot Diet Dr Pepper
- 1/2 cup cold Diet Dr Pepper
- 1 cup cubed cantaloupe
- 1/4 cup chopped celery

Dissolve gelatin and salt in hot Diet Dr Pepper; add cold Diet Dr Pepper. Chill until slightly thickened; fold in cantaloupe and celery. Pour into molds. Chill until firm; unmold. Garnish with crisp salad greens. 4 servings, 15 calories each.

* low-calorie



APPLE MUFFINS

(Pictured on page 10)

- 1/2 cup sugar
- 3 tablespoons fat, melted
- 1 cup Dr Pepper
- 1 egg, beaten
- 2 cups flour
- 1/2 teaspoon salt
- 3 tablespoons dry milk (optional)
- 3 teaspoons baking powder
- 1/8 teaspoon soda
- 1 cup raw apple, peeled and chopped

Add sugar, fat and Dr Pepper to egg. Sift together flour, salt, dry milk, baking powder, soda. Combine with egg mixture; add apple; stir only until all dry ingredients are moistened. Fill greased muffin cups 2/3 full. Sprinkle small amount of topping mixture over each. Bake at 375° F., about 20 minutes. Serve hot. **Topping:** Mix 2 teaspoons sugar and 1/4 teaspoon cinnamon. Makes 2 dozen 2 1/2-inch muffins.

DATE OATMEAL MUFFINS

(Pictured on this page)

- 1 cup flour
- 3 tablespoons dry milk (optional)
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon baking powder
- 3 tablespoons fat
- 1 cup quick-cooking oats
- $\frac{1}{2}$ cup dates, chopped
- 1 egg, beaten
- 1 cup Dr Pepper

Sift flour, dry milk, sugar, salt and baking powder together into mixing bowl. Cut in fat until mixture is crumbly. Add oats and dates. Combine egg and Dr Pepper. Add to dry ingredients mixing only until moist. Fill greased muffin pan cups $\frac{2}{3}$ full. Sprinkle with topping. Bake at 400° F., about 20 minutes. **Topping:** Mix $\frac{1}{3}$ cup brown sugar, 1 tablespoon flour, 1 teaspoon cinnamon, 1 tablespoon melted butter. Makes 12 medium muffins.

Underscoring our story—the years-ago magic of home baking; (top to bottom) assorted muffins (P. 9-10); Brown Derby Cheese Bread, Apricot Nut Bread (P. 10).



APRICOT OR DATE NUT BREAD

(Pictured on this page)

- 1 tablespoon fat, melted
- $1\frac{1}{2}$ cups sugar
- 1 egg
- $2\frac{3}{4}$ cups flour
- 2 teaspoons soda
- $\frac{1}{2}$ teaspoon salt
- 2 cups dried apricots or dates, chopped
- 1 cup chopped pecans
- $1\frac{1}{2}$ cups hot Dr Pepper
- 1 tablespoon vanilla

Blend melted fat with sugar; add egg and beat until light and fluffy. Sift together flour, soda and salt and combine with chopped fruit and nuts. To egg mixture, add the flour and fruit mixture alternately with the hot Dr Pepper. Add vanilla. Pour into two 8x4x2 $\frac{1}{4}$ -inch loaf pans. Bake at 350° F., about 1 hour. Makes 2 loaves.

BROWN DERBY CHEESE BREAD

(Pictured on this page)

- $2\frac{1}{2}$ cups Dr Pepper
- 3 packages dry yeast
- 1 tablespoon sugar
- $2\frac{1}{2}$ teaspoons salt
- 2 tablespoons fat
- 6 cups flour (approximate)
- $\frac{1}{2}$ pound cheddar cheese, grated

Heat Dr Pepper until it steams; pour $\frac{1}{2}$ cup into small bowl and sprinkle yeast over it; stir until dissolved, let stand. Pour remaining Dr Pepper into mixing bowl. Add sugar, salt, fat, stirring until dissolved. Add about 2 cups of flour and beat until smooth. Sprinkle grated cheese over dough. Add softened yeast and rest of flour. Beat until smooth. Add more flour if necessary to make a medium stiff dough. Turn onto lightly floured board and knead until smooth and elastic, about 10 minutes. Place in greased bowl, grease top; cover and let rise until double, about 1 hour. Punch dough down, divide into 2 equal parts. Shape into loaves and place in greased 9x5x3-inch loaf pans. Cover with cloth. Let rise in warm place until double, about 30 minutes. Bake at 350° F., about 1 hour. Makes 2 loaves.



Sensational Subplots...

sandwiches to the rescue!

PIMENTO CHEESE FILLING

(Pictured on page 2)

- 1/2 pound cheddar cheese, shredded
- 8 ounces cream cheese, softened
- 1/4-1/3 cup Dr Pepper
- 1/8 teaspoon Tabasco
- 1/8 teaspoon salt (optional)
- 4 tablespoons sweet pickle relish
- 4 ounces canned pimentos, drained and chopped

Mix cheeses, Dr Pepper, Tabasco, salt until light and fluffy. Fold in pickle relish and pimentos; chill before serving. Makes 1 pint, enough for 12 to 15 sandwiches.

OPEN-FACE CHEESEBURGERS

- 1 pound ground beef
- 1/2-2/3 cup Dr Pepper (depending on dryness of crumbs)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup fine dry bread crumbs
- 1/2 cup onions, finely chopped
- 6 slices cheese
- 3 hamburger buns, split

Combine first 6 ingredients. Form into 6 patties to fit size of bun. Fry or broil to desired doneness. Place on bun and top with a slice of cheese. Serves 6.

SPOONBURGERS

- 1 pound ground beef
- 1 clove garlic, minced
- 1 medium onion, chopped
- 1 teaspoon salt
- 3/4 cup Dr Pepper
- 1 tablespoon Worcestershire sauce
- 1 6-ounce can tomato paste
- Few drops Tabasco

Brown meat in skillet; add garlic, onion, salt; cook 5 minutes. Add remaining ingredients and simmer about 20 minutes, or until thick. Serve on hot toasted buns. Serves 8.

PINEAPPLE-ROQUEFORT CHEESE FILLING

(Pictured on page 2)

- 3 ounces cream cheese
- 1 5-ounce jar pineapple cheese spread
- 1/4 pound Roquefort cheese, crumbled
- 1/4 cup Dr Pepper
- 1/4 teaspoon paprika
- 1/4 teaspoon salt
- 1 teaspoon Worcestershire sauce
- 1 tablespoon onion, finely chopped
- 1/2 cup pecans, finely chopped

Place cheeses, Dr Pepper, paprika, salt and Worcestershire sauce in bowl. Mix until light and fluffy. Fold in onions and pecans. Chill before serving. Makes 1 pint, enough for 12-15 sandwiches.

SKILLET BURGERS

- 1 tablespoon butter
- 1 pound ground beef
- 1/4 pound mildly seasoned pork sausage
- 1/3 cup chopped onion
- 1/2 teaspoon minced garlic
- 1 1/2 teaspoons salt
- 1/4 cup chopped parsley
- 1 teaspoon marjoram
- 1/2 cup crushed pineapple, well drained
- 1/2 cup Dr Pepper
- 1 cup sour cream
- 8 hamburger buns

Melt butter in skillet. Add beef, pork, onion, garlic and salt; brown for 10 minutes, turning meat occasionally. Add parsley, marjoram, pineapple and Dr Pepper, mixing thoroughly with other ingredients until well blended. Cover and simmer for 30 minutes, stirring occasionally. Add sour cream; heat uncovered for about 5 minutes. Serve 1/3 cup hot meat mixture on each heated bun. Serves 8.



SAUCY BAKED APPLES

(Pictured on page 7)

Arrange 6 cored apples in baking pan; fill cavities with a mixture of $\frac{1}{3}$ cup brown sugar, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon nutmeg. Top with 1 teaspoon butter. Pour about $1\frac{3}{4}$ cups Dr Pepper into pan; bake at 350° F., about 1 hour or until tender, basting frequently with syrup. Serves 6.

*** MELON CUP**

(Pictured on back cover)

$1\frac{1}{2}$ teaspoons liquid sweetener
 $\frac{1}{4}$ cup lemon juice
 1 quart cubed melon or melon balls
 $1\frac{1}{2}$ cups cold Diet Dr Pepper
 Fresh mint sprigs

Combine sweetener and lemon juice; pour over melon and chill until ready to serve. Spoon melon into sherbet glasses; cover with Diet Dr Pepper and garnish with mint. Serve as first course or dessert; 6 servings, about 38 calories each.

*** STRAWBERRY GELATIN**

1 envelope low-calorie strawberry gelatin
 $\frac{1}{2}$ cup hot Diet Dr Pepper
 $\frac{1}{2}$ cup cold Diet Dr Pepper
 $\frac{3}{4}$ cup sliced fresh strawberries

Mix gelatin and hot Diet Dr Pepper until dissolved; add cold Diet Dr Pepper. Chill until slightly thickened. Fold in strawberries. Pour into molds or serving dishes. Chill until firm. 3 servings, 27 calories each.

*** STRAWBERRY BAVARIAN**

(Pictured on back cover)

1 envelope low-calorie strawberry gelatin
 $\frac{1}{2}$ cup hot Diet Dr Pepper
 $\frac{1}{2}$ cup cold Diet Dr Pepper
 $\frac{1}{2}$ cup Special Whipped Topping

Mix gelatin and hot Diet Dr Pepper until dissolved; add cold Diet Dr Pepper. Chill until slightly thickened. Whip gelatin until smooth and slightly foamy. Add Special Whipped Topping. Beat until well mixed. Pour into serving dishes. Chill until firm. 4 servings, 35 calories each.

*** SPECIAL WHIPPED TOPPING**

(Pictured on back cover)

$\frac{1}{2}$ cup cold Diet Dr Pepper
 1 envelope dessert topping mix ($2\frac{1}{4}$ ounces)
 Vanilla (optional)

Place Diet Dr Pepper in mixing bowl. Add dessert topping mix. Stir; then beat until topping holds soft peaks. Add vanilla if desired. Makes 2 cups. Use as topping for gelatin desserts or salads or as substitute for whipped cream. One tablespoon is approximately 14 calories.

*** ANGEL DESSERT**

Serve 2 tablespoons Special Whipped Topping on 1 slice ($1\frac{1}{4}$ -inch x $2\frac{1}{2}$ -inch) angel cake. Garnish with a fresh strawberry or a maraschino cherry. Approximately 128 calories.

*** low-calorie**

GRAHAM CRACKER DESSERT

- 2 cups graham cracker crumbs
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon soda
- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ cup sugar
- 1 egg
- 1 cup Dr Pepper
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup chopped dates
- $\frac{3}{4}$ cup chopped pecans

Combine crumbs, baking powder, soda; set aside. Cream butter and sugar; add egg and cream until light and fluffy. Stir in $\frac{1}{2}$ of crumb mixture. Add Dr Pepper, vanilla; mix well. Add rest of crumb mixture; mix well. Stir in dates, nuts. Pour into greased 8-inch-square pan; bake at 350° F., about 35 minutes. Serve cold, plain or with whipped cream. Serves 4-6.

STRAWBERRY MALLOW

(Pictured on this page)

- 1 cup graham cracker crumbs
- 1 tablespoon sugar
- $\frac{1}{4}$ cup butter, melted
- 1 10-ounce package frozen sliced strawberries, thawed
- 1 cup hot Dr Pepper
- Cold Dr Pepper
- 1 3-ounce package strawberry gelatin
- $\frac{1}{2}$ pound marshmallows
- $\frac{1}{2}$ cup Dr Pepper
- 1 cup whipping cream

Mix crumbs, sugar, butter. Press firmly over bottom of 9x9x2-inch cake pan. Chill. Drain strawberries, reserving juice. Dissolve gelatin in the hot Dr Pepper. Add enough cold Dr Pepper to strawberry juice to make 1 cup; stir into gelatin. Chill until partially set. Meanwhile, combine marshmallows with the $\frac{1}{2}$ cup Dr Pepper in top of double boiler. Heat, stirring, until marshmallows melt. Cool thoroughly. Whip cream; fold into marshmallow mixture. Fold berries into gelatin. Swirl in marshmallow mixture to marble. Pour into crust; chill until firm. Serve plain or with whipped cream. Serves 12.

SNOWBALLS

(Pictured on this page)

- $3\frac{1}{2}$ cups vanilla wafer crumbs
- $\frac{1}{4}$ cup butter, melted
- $\frac{3}{4}$ cup powdered sugar, sifted
- 1 cup pecans, chopped
- $\frac{1}{2}$ cup Dr Pepper

Icing:

- 2 cups powdered sugar, sifted
- 2 tablespoons butter, melted
- $\frac{1}{3}$ cup Dr Pepper
- $\frac{1}{4}$ teaspoon vanilla
- Flaked coconut

Mix crumbs, butter, sugar, pecans, Dr Pepper. Roll into very small balls. Using a fork, dip balls in icing and then roll in flaked coconut. **Icing:** Measure sifted powdered sugar into mixing bowl. Add melted butter, Dr Pepper, vanilla. Makes 6 dozen cookies.

Say finis with finesse: (top to bottom) Choco-Devil Cake (P. 15); Melt-Away Sauces, in bowl, on ice cream (P. 15); Snowballs, Strawberry Mallow (P. 13).



BUTTERSCOTCH SQUARES

3 cups flour
1 teaspoon baking powder
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
1 teaspoon cinnamon
 $1\frac{1}{2}$ cups light brown sugar
1 cup butter
2 eggs
1 cup nuts, chopped
1 cup boiling Dr Pepper

Measure flour, baking powder, soda, salt, cinnamon, brown sugar into mixing bowl. Cut in butter with pastry blender or fork. Add eggs one at a time, beating well after each addition. Add nuts. Add Dr Pepper. Beat well. Spread batter in a greased $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch jelly roll pan. Bake at 350° F., about 20 minutes. Drizzle powdered sugar icing over cookies while hot. **Drizzle Icing:** Sift about 1 cup of powdered sugar. Add enough cold Dr Pepper to make thin icing. Makes 40 2-inch bars.

DRIED APRICOT COOKIES

1 cup butter
1 cup light brown sugar
2 eggs
 $1\frac{1}{2}$ cups walnuts, finely chopped
1 teaspoon vanilla
 $1\frac{1}{2}$ cups flour
1 teaspoon cinnamon
1 teaspoon ground cloves
 $1\frac{1}{2}$ cups dried apricots, chopped
1 teaspoon soda
 $\frac{1}{2}$ cup boiling Dr Pepper

Cream butter and sugar; add eggs one at a time, beating vigorously after each addition. Add walnuts, vanilla. Sift flour and mix well with apricots, cinnamon, cloves. Add soda to Dr Pepper; add flour and fruit mixture alternately with egg mixture. Drop by teaspoonfuls onto buttered baking sheet; bake at 350° F., about 15-18 minutes. Makes $7\frac{1}{2}$ dozen cookies.

CHOCOLATE YUM YUMS

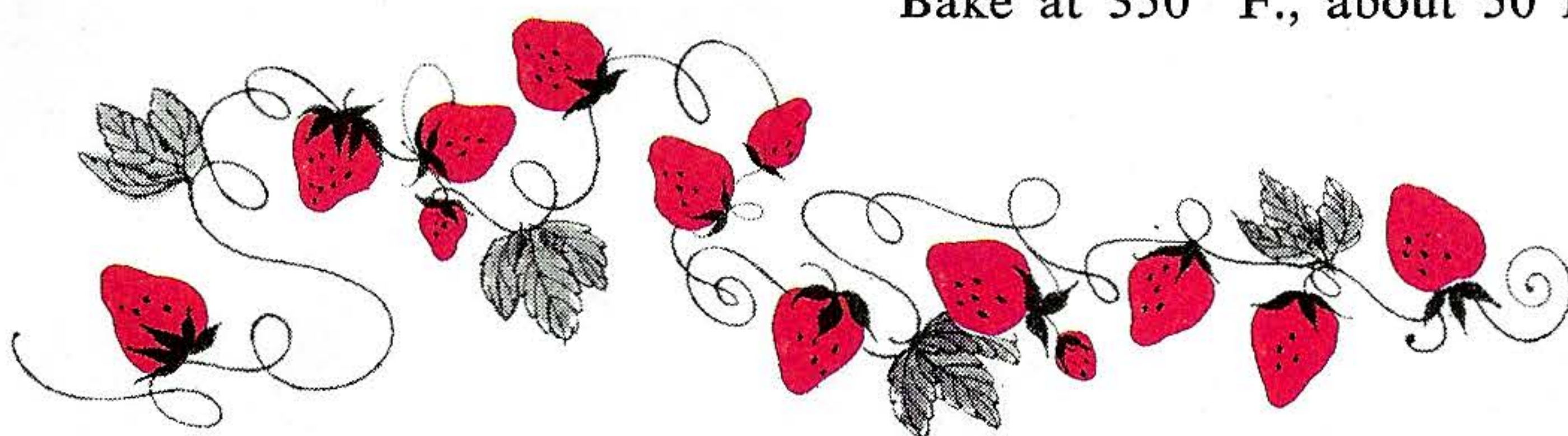
$\frac{1}{2}$ cup butter, softened
 $1\frac{1}{4}$ cups sugar
1 egg
2 ounces unsweetened chocolate, melted and slightly cooled
2 cups flour
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup Dr Pepper
2 teaspoons vanilla
1 cup walnuts, chopped

Cream butter, sugar until light and fluffy; add egg and beat well; add chocolate. Sift flour, baking powder, soda, salt; add to creamed mixture alternately with Dr Pepper, ending with flour mixture; mix slowly. Add vanilla, $\frac{3}{4}$ cup nuts. Place dough on 15×12 -inch cookie sheet; cover with waxed paper; roll to within inch of edge; remove paper. Sprinkle dough with remaining nuts. Bake at 375° F., about 14 minutes, or until just brown around edges. Cut into squares or diamonds while still hot; remove and cool on rack. Makes $3\frac{1}{2}$ dozen cookies.

GINGERBREAD

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
1 egg
1 cup molasses
 $2\frac{1}{2}$ cups sifted flour
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon ground cloves
 $1\frac{1}{2}$ teaspoons ginger
 $1\frac{1}{2}$ teaspoons soda
 $\frac{1}{2}$ teaspoon salt
1 cup steaming Dr Pepper

Cream shortening. Add sugar gradually, creaming until fluffy. Add egg. Beat until well mixed. Add molasses; mix well. Sift flour, spices, soda, salt together. Add to creamed mixture, beating until well mixed and stiff. Add Dr Pepper; mix well. Pour into greased and floured $13 \times 9 \times 2$ -inch pan. Bake at 350° F., about 50 minutes.



MOIST SUPPER CAKE

1¼ cups boiling Dr Pepper
1 cup quick-cooking oats
½ cup shortening
½ cup granulated sugar
1 cup brown sugar
2 eggs
1⅓ cups flour
½ teaspoon salt
1 teaspoon soda
½ teaspoon nutmeg

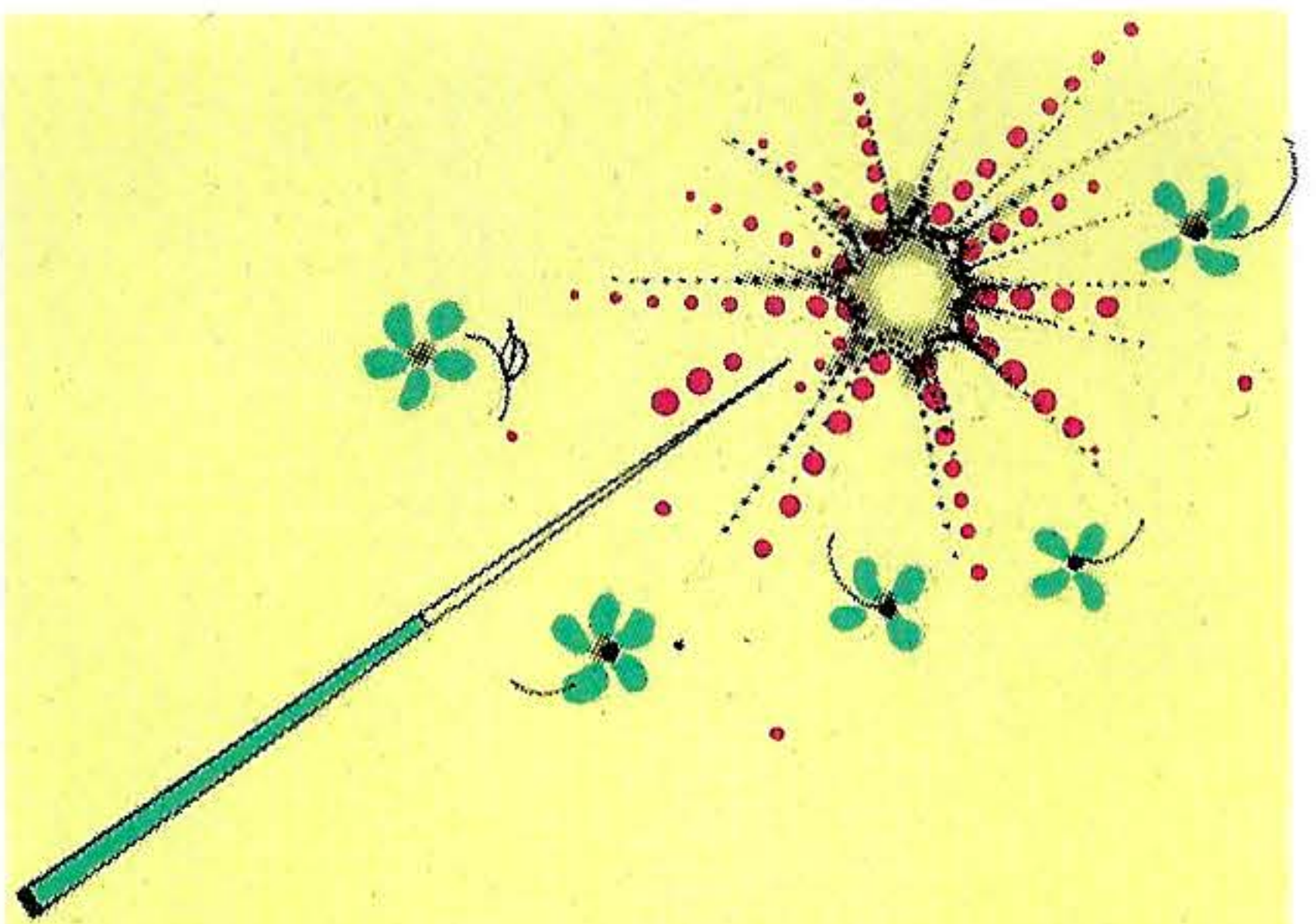
Pour Dr Pepper over oats; stir. Let stand 15 to 20 minutes. Meanwhile, cream shortening, add sugars gradually; cream well. Add eggs, beating until mixture is fluffy. Sift flour with salt, soda, nutmeg and add to creamed mixture, mixing well. Add oatmeal mixture and mix thoroughly. Pour into greased and floured 9x9x2-inch pan. Bake at 375° F., 40-45 minutes, or until cake tests done. Remove from oven; spread topping over cake; place under broiler until bubbly and lightly browned. Serve warm. **Topping:** Mix ⅓ cup melted butter with ½ cup brown sugar, ¼ cup light cream, 1 cup fine grated coconut. Serves 12-16.

CHOCO-DEVIL CAKE

(Pictured on page 13)

½ cup butter
2½ cups brown sugar
3 eggs
3 ounces unsweetened chocolate, melted
½ cup buttermilk
2¼ teaspoons soda
½ teaspoon salt
2¼ cups cake flour
2 teaspoons vanilla
1 cup boiling Dr Pepper

Cream butter, add brown sugar gradually creaming until well blended. Add eggs, one at a time, beating well after each addition. Add chocolate, slightly cooled. Add 1 teaspoon soda to buttermilk and 1¼ teaspoons soda and the salt to flour. Add flour and buttermilk alternately. Add vanilla; mix in Dr Pepper. Pour batter into 3 greased and floured 8-inch round pans. Bake at 375° F., 25-30 minutes. Cool on rack and frost with your favorite frosting.



MELT-AWAY CARAMEL SAUCE

(Pictured on page 13)

¾ cup Dr Pepper
1 package caramel chips (1 cup)
Dash of salt
5 ounces marshmallows (about 14)
2 tablespoons butter

In saucepan, cook all ingredients over low heat, stirring now and then until chips and marshmallows are melted and sauce is smooth and creamy, about 15 minutes. Cool. Stir well before serving. Best stored at room temperature. If stored in refrigerator, warm slightly before serving. Makes 2 cups.

MELT-AWAY CHOCOLATE SAUCE

(Pictured on page 13)

¾ cup Dr Pepper
1 package semi-sweet chocolate chips (1 cup)
2 tablespoons butter
½ pound marshmallows (about 22)
⅛ teaspoon salt
½ teaspoon vanilla (optional)

Place all ingredients except vanilla in saucepan. Cook over low heat, stirring now and then until chips and marshmallows are melted and sauce is smooth, about 10 minutes. Remove from heat; add vanilla. Cool; chill. Stir before serving. The sauce thickens as it cools. Serve on ice cream or as a topping for plain cake. Makes about 2¼ cups.



Structured to keep the plot low in calories: Melon Cup and Strawberry Bavarian with Special Whipped Topping (P. 12).

